Using this combined microwave appliance will make cooking a real pleasure.

Please read these operating instructions carefully, so as to make use of all the technical advantages provided by the appliance.

The start of the operating instructions contains a number of important instructions with regard to safety. You will then be introduced to the individual components of your new appliance. This section will tell you all you need to know about the cooker functions and operation.

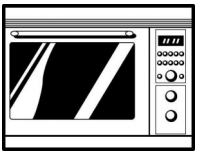
The tables have been structured in such a way as to provide a step-by-step guide to the cooker settings. They contain useful information about the appropriate cookware, insertion level, and the optimum settings, all of which have, of course, been carefully tested in our cooking studio.

To ensure the long-lasting attractiveness of your appliance, we also provide you with a number of tips on care and cleaning. And, in the unlikely event of a malfunction, the last pages of the instructions contain information on how to rectify minor faults yourself.

Any questions? You can always refer to the detailed table of contents, enabling you to find your way around quickly.

We hope that you will enjoy cooking with your new combined microwave appliance.

Operating Instructions



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Protection of the Environment

Notes on disposal

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish! Environment-conscious recycling can reclaim valuable raw materials.
Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution: This appliance is defective!"

Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local municipal office.

How to save energy

- ❑ The oven should only be preheated if recommended in the cooking instructions or the applications table in the instruction manual.
- ❑ Use dark, black-finish or enamelled baking tins, as these are particularly good conductors of heat.
- ❑ When baking several cakes, it is best to bake them one after the other. The oven will still be warm, meaning that the baking time for the second cake will be reduced.
- ❑ For long cooking times, it is possible to switch off the oven 10 minutes before the end of the cooking time and thus use the residual heat to finish off the cooking.
- ❑ Use the microwave in combination with one type of heating. This is quicker and saves energy.

Before connecting your new appliance

Please read this instruction manual carefully before using the appliance for the first time. The instructions contain important information regarding appliance use and care.

- ❑ Please keep the operating and installation instructions in a safe place ready to pass on in the event of change of ownership.
- ❑ Do not start up the appliance if transport damage is apparent.

Installation and connection

- ❑ Please observe the special installation instructions.
- ❑ The appliance is fitted with a plug, and must only be connected to a properly installed socket outlet with earthing contact. The fuse protection must comprise 16 amperes (automatic circuit breaker with trigger characteristic L or B). The mains voltage must correspond with the voltage specified on the nameplate.
- ❑ The installation of the socket or replacement of the connecting cable must only be carried out by a qualified electrician. If the plug is no longer accessible subsequent to installation, an all-pole disconnecting device must be present on the installation side with a contact gap of at least 3 mm.
- ❑ Multiple plugs, plug connectors and extension cables must not be used. Overload can lead to a fire hazard.

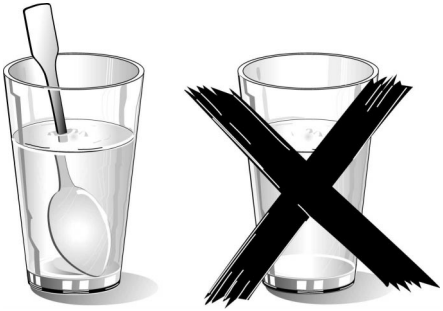
Important information

Safety information

- ❑ This appliance complies with all relevant safety regulations for electrical appliances. Repairs should only be carried out by a fully trained authorised engineer otherwise there could be risk of serious injury to the user.
- ❑ The surfaces of heating and cooking appliances become hot during operation. The interior surfaces of the oven and the heating elements become particularly hot.
  Keep children at a safe distance.
  Risk of scalding!
- ❑ The connecting cords of electric appliances must not become trapped in the hot oven door, otherwise the insulating jacket could be damaged.
  Short-circuit, lightning strike!
- ❑ If the oven door or door seal is damaged, you must not use the oven until it has been repaired by an after-sales service technician. Otherwise microwave energy could escape.
- ❑ Never store combustible items in the oven cavity. These could ignite if the oven is switched on.
  Fire hazard!
- ❑ If the appliance is defective, remove the mains plug or switch off the fuse in the fuse box.
  Call the After-sales Service.
- ❑ This appliance must be used for the preparation of food only.

Safety information for microwave operation

- ❑ The microwave must only be switched on when there is food in the cooking compartment.
- ❑ **There is a risk of burning.**
  When heating up liquids, always place a teaspoon in the container to prevent delayed boiling. When boiling is delayed, the liquid comes to the boil without the customary steam bubbles. The slightest vibration can cause the hot liquid to boil over or spatter violently. This can cause injuries and scalding.



- ❑ Baby food:
  Always heat up baby food in a glass or bottle without the lid or teat. Once heated, the baby food should be stirred or shaken thoroughly to distribute the heat evenly. Always check the temperature before giving the food to your baby. There is a risk of burning.
- ❑ Never heat up food or drinks in tightly sealed containers. There is a risk of explosion.
- ❑ Alcoholic drinks must not be overheated. There is a risk of explosion.
- ❑ Do not heat any meals in heat-retaining packages as they could ignite. Keep an eye on food in containers made of plastic, paper or other combustible materials during heating. Airtight packaging may burst when food is heated.
- ❑ The oven door must not be opened if smoke is visible inside the oven. Should this happen, switch off the appliance and isolate the cooker from the power supply at the fuse box.

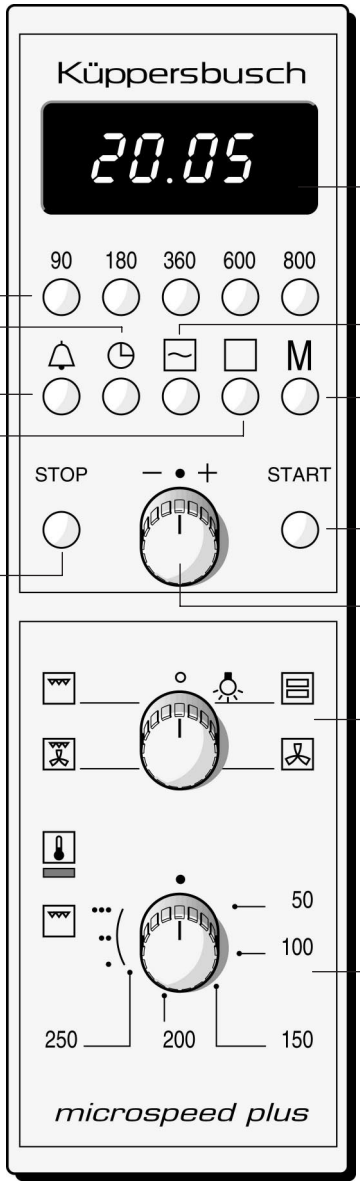
- ❑ Never cook eggs in their shells nor heat up hard-boiled eggs, as they may crack or explode. The same applies to shellfish and crustaceans. Always prick the yoke first for fried or poached eggs.
- ❑ Always prick the skin of foodstuffs with hard crusts or skins such as apples, tomatoes, potatoes and sausages before cooking to prevent the skin from bursting.
- ❑ Keep a close eye on the oven when you are defrosting or heating foods such as herbs, fruit or mushrooms or foods with a low water content such as bread as overdrying can result in a fire hazard.
- ❑ Never heat up cooking oil in a microwave as it could ignite.
- ❑ Porcelain or ceramic ovenware can have small perforations in the handles or lid. These perforations conceal a cavity below. Any liquid that penetrates this cavity may cause the ovenware to crack.
- ❑ Always use the microwave settings and cooking times specified in the instruction manual. If you select a heat setting that is too high or a cooking time that is too long, this may cause the food to ignite and the appliance to be damaged.
- ❑ The microwave must only be switched on when there is food in the cooking compartment. The appliance may overload if it is switched on without any food in it. An exception to this rule is for short-term testing of ovenware (see notes on ovenware).
- ❑ Children must only be allowed to use the microwave if they have been properly instructed. They must be in a position to operate the appliance correctly and understand the risks outlined in these operating instructions.
- ❑ Meals heated in the oven give off heat. The ovenware can become hot. Always use oven gloves when taking the ovenware out of the oven.

- ❑ Keep the microwave combination oven away from excessive heat and from moisture.

How to prevent damage to your appliance

- ❑ Never place a baking tray or aluminium foil on the oven cavity floor, as this would result in the oven heat being trapped. The baking and roasting times would no longer be maintained and the enamel could be damaged.
- ❑ Never pour water into the hot oven. It could damage the enamel.
- ❑ Fruit juices that drip from the baking tray will leave stubborn stains that will not be removable. When cooking soft fruit cakes, it is best to use the deeper universal pan.
- ❑ The oven door must always close properly. Keep the door seal areas clean.

The control panel



Display panel
h = hours
min = minutes
sec = seconds

Microwave setting buttons

Combination button
for setting combination cooking

Clock button

Timer button

Memo button

Cooking duration button
for setting the cooking duration

Start button

Stop button
to cancel incorrect entries

Rotary knob

Function selector
- Oven light
- Top/bottom heating
- Hot air
- Grilling with circulating air
- Radiant grilling

Temperature selector*
with indicator light
50 - 250 temperature in °C

Grill levels
- ••• = high
- •• = medium
- • = low

*The appliance is set in accordance with safety standard EN 60335.

Types of heating

Different types of heating modes are available for the oven, enabling you to select the best method for cooking.

Microwaves

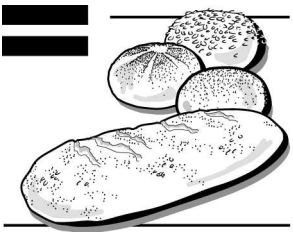
They are converted to heat when coming into contact with food. Microwave operation is ideal for rapid defrosting, warming, melting and cooking.

Microwave power settings:

800 W	For heating up liquids.
600 W	For heating up and cooking food.
360 W	For cooking meat and for warming sensitive food.
180 W	For defrosting and continued cooking.
90 W	For defrosting sensitive food.

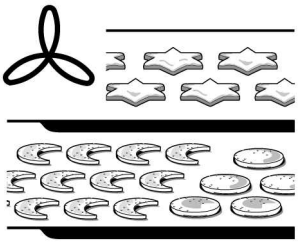
Microwave combined with one type of heating.

This involves the simultaneous operation of the microwave and one type of heating. The food will become just as crispy and brown as before, albeit in much less time and using less energy. The combined operation of microwave and one type of heating is suitable only for cooking on one level.



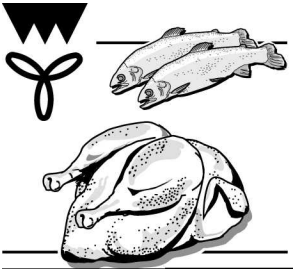
Top and bottom heat

This ensures the even distribution of heat onto the cake or roast from the top and bottom of the oven. This type of heating is ideal for baking bread, biscuits and cheese cake on **one level**. Top and bottom heating is also suitable for cooking lean roasts of beef, veal and game in an open or closed roasting pan.



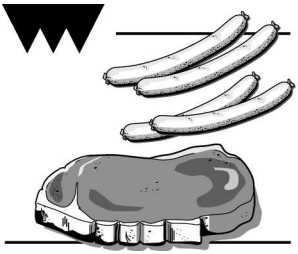
Hot air

A fan in the rear wall of the oven evenly distributes the heat from the top and bottom of the oven. Using the hot air heating system, it is possible to bake on **two levels** at the same time. This type of heating will also provide optimum results when baking sponge cakes in cake tins or cream puffs.
Select an oven temperature that is 20 to 30 ºC lower than that for top and bottom heat.



Grilling with circulating air

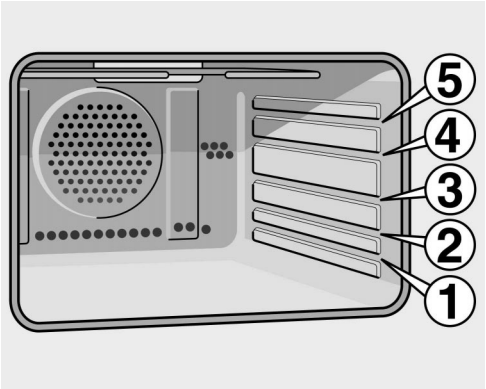
This type of heating involves the grill heating element and the fan switching on and off alternately. During the pause in heating, the fan circulates the heat generated by the grill around the food. This ensures that pieces of meat are crisped and brown on all sides and that the oven remains cleaner than in top and bottom heating.



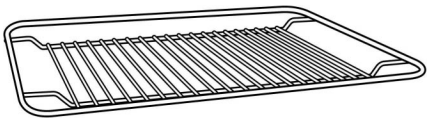
Radiant grilling

The entire surface under the grill heating element becomes hot. This is ideal if you wish to cook several steaks, sausages, pieces of fish or slices of toast.

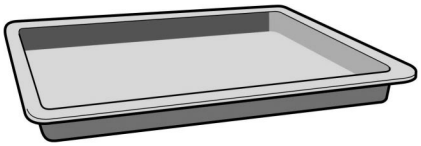
Oven and accessories



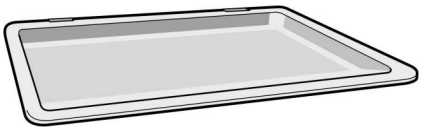
There are five different levels for the accessories.



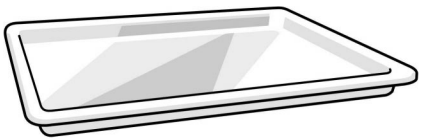
Wire grill for cooking dishes, cake tins, roasts and food for grilling. The wire grill can be used crank up ⁀ or down ‿.



Universal pan for large roasts, juicy cakes, soufflés and au gratin dishes. It can also be used as a splash guard when grilling meat directly on the wire grill. For this purpose, insert the universal pan at level 1.

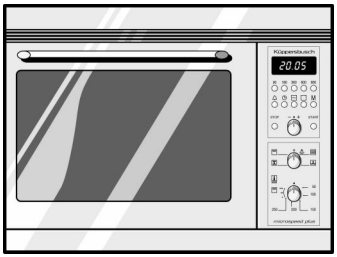


Aluminium baking tray for cakes and biscuits.
Insert the baking tray to the end stop with the sloping edge facing the oven door.



Glass pan (special accessory) for large roasts, juicy cakes, soufflés and au gratin dishes. It can also be used as a splash guard when grilling meat directly on the wire grill. For this purpose, insert the glass pan at level 1.

Accessories can be purchased from a specialist store at a later date. When doing so, please specify the E number and FD number of your appliance.



Note:
The appliance is fitted with a cooling fan. The fan may continue to operate after the oven has been switched off. The oven light comes on and the transmitter behind the glass cover rotates all the time the fan is in operation. The microwave is switched off.

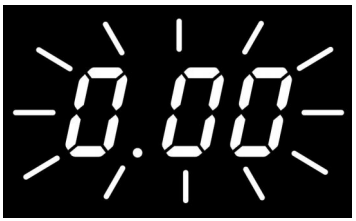
The fan runs slowly to dry out the moisture and so that adjacent kitchen units are not damaged.

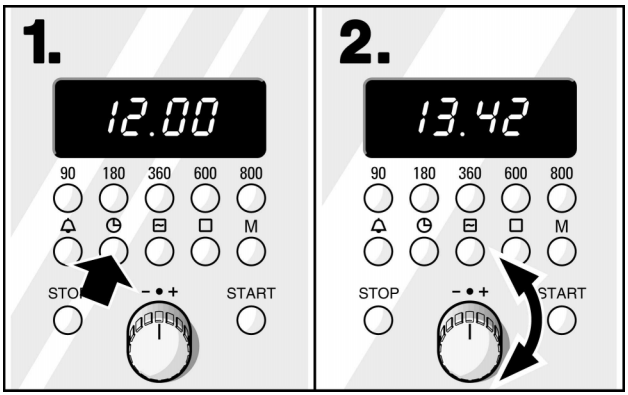
Before using for the first time

Set time of day

After the appliance has been connected or following to a power failure, three zeros flash in the clock display.

Set the time of day.





1. Press the ◷ clock button.

2. Set the time of day using the rotary knob.

After approx. 10 seconds, the time of day will be accepted and subsequently appears in the display. If you do not wish to wait this long, press the ◷ button again. The time of day will be accepted immediately.

Changing the time (e.g. transition from summer to winter time)

Set according to points **1** and **2**.

Fading out the time of day

Set according to points **1** and **2**. Press the stop button within the next 10 seconds. The time of day now runs in the background.

Changing the time of day:
Press the clock button ◷ twice.

Reactivating the time display:
Press the clock button ◷ three times.

Heat up the oven

In order to eliminate the “new appliance” smell, preheat the closed, empty oven for 60 minutes.

❑ Set the function selector to ▬.

❑ Turn the temperature selector to 250 °C.

Do not switch on the microwave.

Switch off the function selector and temperature selector after 60 minutes.

Due to the resulting steam, it is best to ventilate the kitchen during this process.

The microwave

The microwave can be used separately, i.e., on its own, or combined with one type of heating.

Why not try out the microwave straight away. You could heat up a cup of water for your tea, for example.

Take a large cup without gold or silver decoration and place a teaspoon inside. Insert the wire grill into the oven on level 2. Place the cup of tea in the middle of the wire grill.

1. Press the button for a microwave power of 800 W.
2. Use the knob to set 1 minute and 30 seconds.
3. Press the start button.

An acoustic signal sounds after 1 minute and 30 seconds. The signal can be switched off prematurely by pressing the stop button.

Whilst you are drinking your cup of tea, please read again the microwave safety instructions at the start of the instruction manual. They are very important.

Cookware/ bakeware

Use cookware/bakeware made out of glass, porcelain, ceramic, or heat-resistant plastic. These materials are permeable to microwave radiation.
Metal cookware/bakeware, on the other hand, is impermeable to microwave radiation, which means that food in enclosed metal containers will remain uncooked. Open and flat metal bowls, e.g. made from aluminium, can be used.
Take care that the metal is not too close to the oven wall, as contact could result in sparks. Metal oven accessories cannot cause sparks provided that they are used according to the instructions in the tables.
Always place the cookware/bakeware on the wire grill.
If sparks do occur between the metal cookware/ bakeware and the wire grill, simply wipe the cookware/bakeware base with a damp cloth.
Often, serving dishes can be used in cooking food. This saves you having to transfer the food as well as a lot of washing up. If your crockery features gold or silver decor, this should only be used if it is guaranteed to be microwave-suitable according to manufacturer instructions.

Cookware/bakeware test:

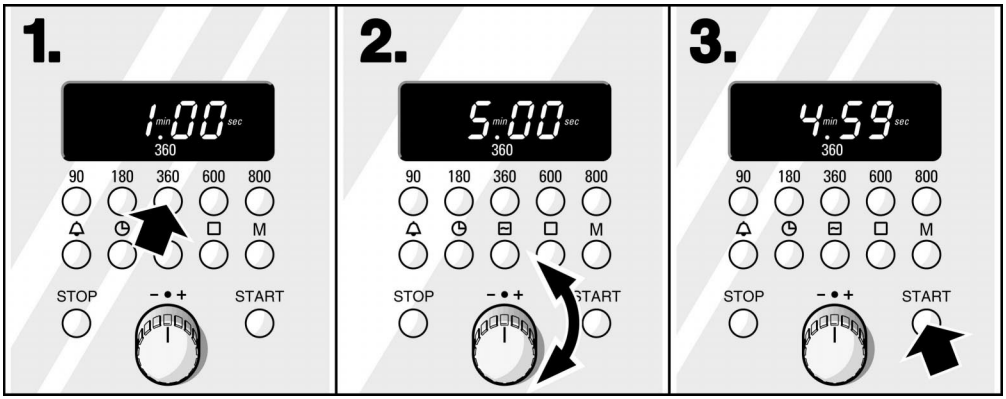
The microwave appliance must not be switched on without food in the oven compartment. The only exception to this rule is for the following cookware/ bakeware test:
Carry out the following test if you are unsure if the bakeware is microwave-suitable:
Place the empty cookware/bakeware in the oven and operate at the 800 W microwave setting for ½ to 1 minute . Monitor the temperature during this period. The cookware/bakeware should still be cold or hand-hot. The cookware/bakeware is unsuitable if it becomes hot or if sparks occur.

Microwave power settings

800 Watt For heating up liquids
600 Watt For heating up and cooking food
360 Watt For cooking meat and for warming sensitive food
180 Watt For defrosting and continued cooking
90 Watt For defrosting sensitive food

❑ Microwave power of 800 W can be set for 30 minutes, 600 W for 1 hour, and the other microwave power settings for 1 hour and 30 minutes. You may enter up to 3 microwave power settings and times after each other.

Setting procedure



1. Press the button for the required microwave power.
The suggested time of 1 minute appears.

2. Set the required duration using the rotary knob.
You may now make additional microwave power and time settings as described in points **1.** and **2.**

3. Press the start button.

Microwave operation is started.

Quick-start

1. Press the button for the required microwave power.
1 minute appears.
Each press of the button increases the duration by 1 minute.

2. Press the start button.

An acoustic signal sounds and 0.00 appears in the clock display **when the time expires**. Press the stop button. The time of day appears.

Correction

If you have only made one microwave power setting, the duration can be changed at any time.
If you have made several microwave power and time settings, the duration can only be changed before the start of microwave operation.

Cancel

Either press the stop button twice or open the door and press the stop button once.

Notes

- ❑ Opening the oven door interrupts microwave operation. Microwave operation is resumed once the door is closed.

Tables

The following tables provide you with numerous options and setting values for the microwave.

The time specifications in the tables are guidelines only. They may vary according to the quality and consistency of the food.

Time “ranges” are often specified in the tables. Set the shortest time first, and then extend the time if necessary.

It may be that you have different amounts to those specified in the table.

A rule of thumb exists for this purpose:
Double the amount – double the time,
half the amount – half the time.

Always place the dish onto the wire grill on level 1.

Defrosting

Frozen food should be placed in a flat dish or on a plate.

Sensitive parts, such as the legs and wings of chicken, or fatty outer layers of roasts can be covered with small pieces of aluminium foil. The foil should not come into contact with the oven walls. The aluminium foil can be removed after half the defrosting time.

Turn the food after the half the defrosting time. Large pieces of food should be turned several times.

Leave defrosted items to stand for approx. 10 minutes so that the temperature can stabilize. With poultry, the giblets can be removed at this point.

Having made the desired settings, always press the start button.

Defrosting, wire grill at level 1	Amount	Select the microwave power in W Set the duration in minutes
1 chicken	1 kg	180 W, 10 min. + 90 W, 15 - 20 min.
2 chickens	1 kg each	180 W, 20 min. + 90 W, 15 - 25 min.
1 duck	2 kg	180 W, 20 min. + 90 W, 20 - 30 min.
Meat (compact pieces)	750 g 1 kg	180 W, 5 min. + 90 W, 25 - 35 min. 180 W, 10 min. + 90 W, 25 - 35 min.
2 steaks	600 g	180 W, 5 min. + 90 W, 10 - 15 min.
Fish	500 g	180 W, 5 min. + 90 W, 10 - 15 min.
Butter	250 g	180 W, 2 min. + 90 W, 3 - 5 min.
Bread	1 kg	180 W, 10 min. + 90 W, 8 - 12 min.
Bread rolls	4 pcs.	90 W, 3 - 5 min.
Cake	500 g	180 W, 7 - 11 min.
Berries / stone fruit	250 g	180 W, 6 - 8 min.

Cream gateaux and cream cakes are defrosted without the microwave. These items are best defrosted without a temperature setting and with the hot air type of heating. Insert the cake at level 1. Press the start button.

The fan swirls the air around the cooking compartment. This speeds up the defrosting process.

Preparing food in the microwave

Always cover the food.

Remove the ready-to-erve meals from their aluminium packaging and cook in a microwave-compatible dish. In this way, they are cooked more quickly and evenly.

When heating several meals at the same time, these may heat up at different rates.

Stir or turn the food in between times. In this way, the food heats up more quickly and evenly.

After heating, leave the meals to stand for 1 to 2 minutes so that the temperature can stabilize.

Having made the desired settings, always press the start button.

Preparing food in the microwave, wire grill at level 1		Amount	Select the microwave power in W Set the duration in minutes
Vegetables Add a little liquid			
Mushrooms, fresh	Cooking	250 g	600 W, 6 - 8 min.
Leeks, fresh	Cooking	500 g	600 W, 5 - 7 min.
Peppers, fresh	Cooking	500 g	600 W, 8 - 10 min.
Mixed vegetables, frozen	Cooking	450 g	600 W, 10 - 12 min.
Vegetables, refrigerator temperature	Heating	150 g	600 W, 2 - 3 min.
Side-dishes			
Potatoes, add a little liquid	Boiling	250 g 500 g	600 W, 6 - 8 min. 600 W, 8 min. + 180 W, 6 - 8 min.
Rice (add twice as much liquid)	Cooking	125 g 250 g	600 W, 5 min. + 180 W, 15 - 17 min. 600 W, 8 min. + 180 W, 15 - 17 min.
Side-dishes, refrigerator temperature	Heating	250 g	600 W, 2 - 3 min.
Wholemeal*, add three times the amount of liquid	Cooking	100 g	600 W, 8 min. + 90 W, 15 - 20 min.

Preparing food in the microwave, wire grill at level 1		Amount	Select the microwave power in W Set the duration in minutes
Flour*, e.g. wheat, unripe grain, oats, barley. Add twice the amount of liquid	Cooking	100 g	600 W, 5 min. + 90 W, 20 - 25 min.
* Depending on the type of flour, wheat and wholemeal require a rising time of up to 30 minutes.			
Soups and sauces			
Stew, frozen	Heating	500 g	600 W, 13 - 17 min.
Stew, refrigerator temperature	Heating	500 g	600 W, 5 - 7 min.
Stock, frozen	Heating	400 g	800 W, 7 - 10 min.
Bolognese sauce, frozen	Heating	300 g	600 W, 8 - 11 min.
Bolognese sauce, refrigerator temperature	Heating	600 g	600 W, 13 - 16 min.
Menu, one-course meal			
One-course meal, frozen	Heating	350 - 400 g	600 W, 6 min. + 360 W, 5 - 10 min.
One-course meal, refrigerator temperature	Heating	350 - 400 g	600 W, 6 - 10 min.
Ready-to-serve meals, sterilized	Heating	350 - 400 g	600 W, 4 - 6 min.
Desserts			
Pudding	Cooking	500 g	600 W, 6 - 8 min.
Compote	Cooking	250 g 500 g	600 W, 5 - 7 min. 600 W, 8 - 11 min.
Baby food Heat in an open dish, stir and check the temperature!			
In a glass	Heating	200 g	360 W, 2 min. - 2 min. 30 sec.
Milk bottle	Heating	200 ml	800 W, 30 - 45 sec.
Insert the wire grill on the oven floor, place the bottle on a plate and put a spoon in the bottle.			
Miscellaneous			
Butter, refrigerator temperature	Softening	250 g	90 W, 1 - 3 min.
Honey, crystallized	Melting	200 g	180 W, 1 - 2 min.

Preparing food in the microwave, wire grill at level 1		Amount	Select the microwave power in W Set the duration in minutes
Cake icing (remove from packaging)	Melting	150 g	600 W, 4 - 5 min.
Butter, refrigerator temperature	Melting	50 g	180 W, 4 - 5 min.
Beverages Place a spoon in the container			
Coffee, tea, milk, according to desired temperature	Heating	150 ml 300 ml 500 ml 1 l	800 W, 1 - 2 min. 800 W, 2 - 3 min. 800 W, 3 - 4 min. 800 W, 7 - 8 min.

Advice on microwave operation

There is no setting specified for the respective amount of food.

Extend or shorten the cooking time according to the following rule of thumb:
Double the amount = double the time
Half the amount = half the time

The food has been cooked too dry.

Select a shorter cooking time or lower microwave setting. Add more liquid and cover the food.

On completion of the cooking time, the food has not been defrosted, heated or cooked.

Select a longer cooking time and a higher microwave setting than is specified. Large amounts of food will take longer to cook. Take into consideration the depth of the food, as “deep” food will also take longer.

On completion of the cooking time, the food has been overcooked on the edges yet undercooked on the inside.

Stir the food from time to time and select a lower heat setting and longer duration next time.

After defrosting, the poultry or meat is partially cooked on the outside, but not fully defrosted in the middle.

Select a lower microwave power setting. Activate the hot air function without a temperature setting. With large amounts, turn the items to be defrosted several times.

Test meals in accordance with EN 60705

These meals are used by testing institutions to test the quality and function of microwave appliances.
The power output is measured with the wire grill in shelf position 2.

The appliance is set in accordance with safety standard EN 60335.

Cooking with microwave only

Meal	Ovenware	Level	Microwave setting (watts) and duration in minutes
Egg/milk mixture	Wire grill	1	360 W approx. 16 mins + 180 W approx. 17 mins
Sponge	Wire grill	1	600 W approx. 7 mins
Meat loaf	Wire grill	1	360 W approx. 34 mins

Defrosting with microwave only

Meal	Ovenware	Level	Microwave setting (watts) and duration in minutes
Meat	Wire grill	2	180 W 6 mins + 90 W approx. 10 mins

Combination cooking with microwave

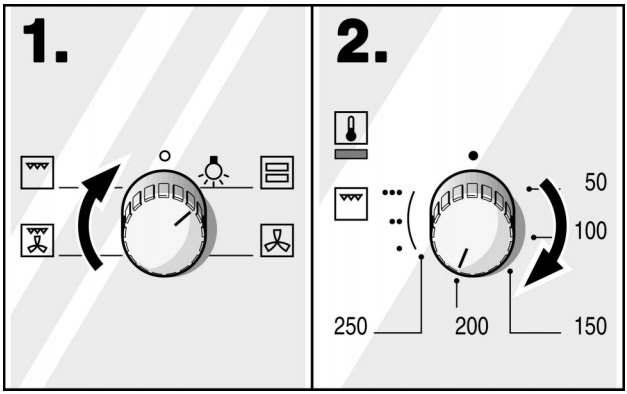
Meal	Ovenware	Level	Type of heating	Temperature in °C	Microwave setting (watts) and duration in minutes
Potato gratin	Wire grill	1		180	360 W approx. 30 mins
Cake	Wire grill	2		180	90 W approx. 15 mins
Chicken*	Wire grill and universal pan	2 1		230	360 W approx. 30 mins

* Turn the chicken half way through the cooking time.

Oven without microwave

Setting procedure for the oven

Set the oven by means of the function selector and temperature selector. These settings can be made in any order.



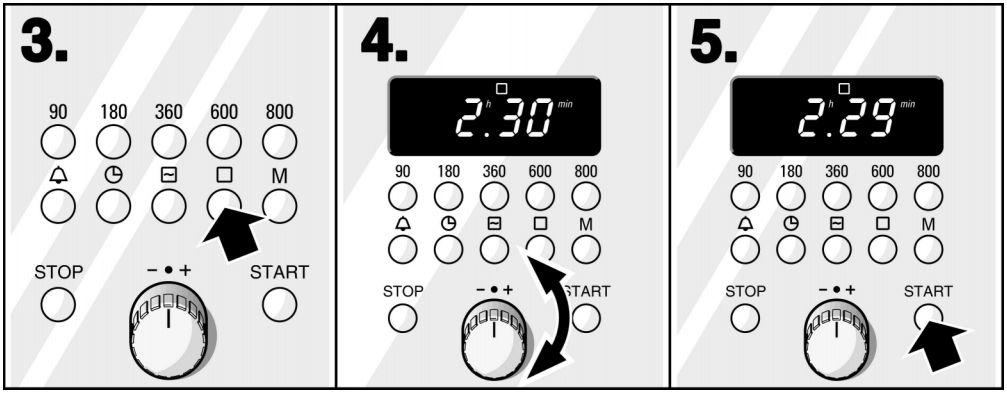
1. Use the function selector to set the type of heating.

2. Use the temperature selector to set the temperature or grill setting.

When the meal is ready, switch off the oven using the function selector and temperature selector.

... if the oven is to switch off automatically

For the oven to switch off automatically, you are also required to enter a duration. Set according to points **1** and **2**.



3. Press the button for the oven duration.

4. Set the required duration using the rotary knob.

5. Press the start button.

An acoustic signal sounds when the meal is ready. Press the stop button.

Switch off the function selector and temperature selector.

Correction

The duration can be changed at any time using the rotary knob.

Cancel

Press the stop button twice.

Pause

Press the stop button
Operation will also be stopped when the oven door is opened.

Notes

- If you forget to press the start button, a brief acoustic signal serves as a reminder.
  If the oven is not started, the setting remains in the display until it is cleared by means of the stop button.
- You may make the settings in a any order, e.g. the duration first, followed by the temperature and then the type of heating.

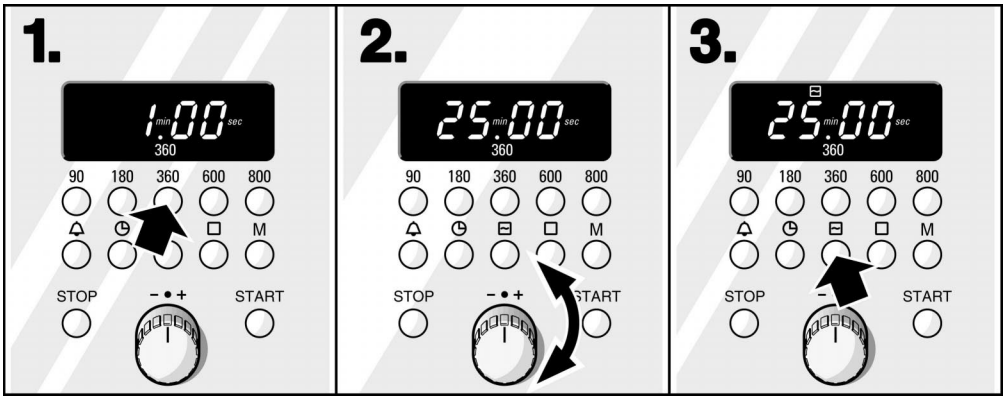
Oven and microwave combined

This involves the simultaneous operation of the microwave and one other type of heating.

You may set the microwave first and then the oven, or vice versa.

The microwave and oven switch off at the same time.

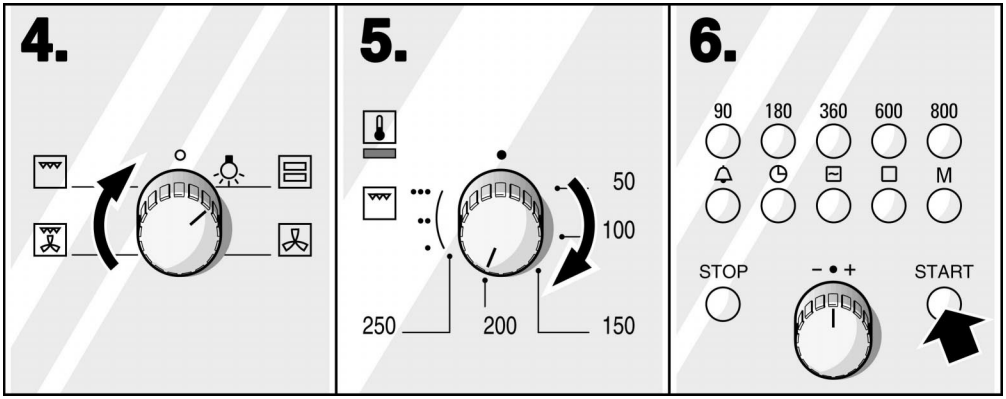
Setting procedure



1. Press the button for the required microwave power.

2. Set the duration using the rotary knob.
You may now enter additional microwave power and time settings as described in points **1** and **2**.

3. Press the combination button.
The symbol for combined operation appears in the clock display.



4. Use the function selector to set the type of heating.

5. Use the temperature selector to set the temperature or grill stage.

6. Press the start button.

The microwave and oven switch off automatically after 25 minutes. An acoustic signal sounds. Press the stop button.

If you forget to press the start button, a brief acoustic signal serves as a reminder.
If the oven is not started, the setting remains in the display until it is cleared by means of the stop button.

Changing the duration

- ❑ If you have made several microwave power and time settings, the duration can only be changed before the start of microwave operation. After this point, you will have to clear the entire entry and make a new setting.
- ❑ If you have only set one microwave power and time setting, the duration can be changed at any time.

Cancel

Press the stop button twice.
All settings are cleared.

Meat, poultry, fish

Ovenware

You may use all heat-resistant, microwave-suitable dishes. The general purpose tray is also suitable for large roasts. Other metal roasting dishes can only be used for roasting without the microwave setting.

If you place the meat directly on the wire grill, you should also use the general purpose tray to collect the meat juices.

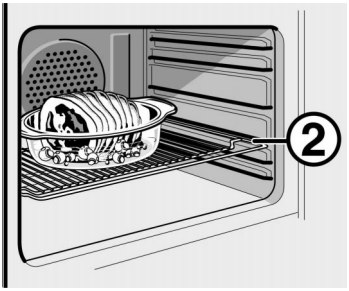
Hot glass dishes should be placed on a dry kitchen towel after removal from the oven. The glass could crack if placed on a cold or wet surface.

The ovenware can become very hot. Use oven gloves to take the ovenware out of the oven.

Always place the dishes in the centre of the wire grill.

Advice on roasting

The roasting result depends on the type and quality of meat.

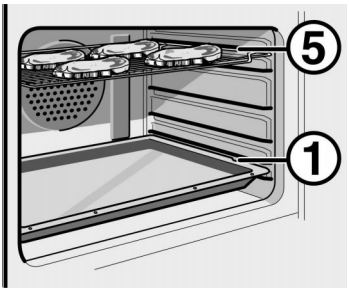


The instructions on the following pages apply to roasting in deep, uncovered ovenware. This makes the roast crispy and brown.

Add 2 to 3 soup spoons of liquid to lean meat, and 8 to 10 soup spoons of liquid to pot roasts, depending on the size.
Turn the meat after half the cooking time has elapsed. When the roast is ready, switch off the oven and leave the roast to rest for 10 minutes with the oven door closed. This allows the meat juices to distribute better.

If the roast is cooked in a covered dish, it will be more juicy and the oven will remain clean. However you must set the temperature 10 to 20 °C higher.

Advice on grilling



Always close the oven door when grilling.

If possible, use pieces of meat which are of the same thickness. They should be at least 2 to 3 cm thick. Such pieces will be browned evenly and stay juicy and soft in the middle. Only salt the steaks after they have been grilled.

Place the pieces of meat directly onto the wire grill. If you are grilling just one piece of meat, it will turn out best if you place it under the grill either on the right or left-hand side of the wire grill.
You should also insert the general purpose tray at level 1. The meat juices are collected here and the oven is kept clean.

The wire grill can be placed curved upwards or downwards . This allows you to vary the distance from the grill element. Turn the pieces of meat after two thirds of the cooking time, as indicated in the tables.

Note: The grill element automatically switches itself off and back on again. This is normal. The number of times this happens depends on the grill level you have set.

Meat

The table applies to insertion into a cold oven. The time specifications are provided as guidelines only and depend on the type and quality of the meat.

Frozen meat must be fully defrosted.

Having made the desired settings, always press the start button.

Meat		Cookware	Level	Type of heating	Temp. °C grill	Combination button	Microwave, W Duration, min.	Total duration min.
Pot-roasted beef (e.g. standing rib)	1 kg	closed	1		200 - 210		360 W, 10 + 180 W, 40 - 50	50 - 60
	1.5 kg		1		190 - 200		360 W, 10 + 180 W, 55 - 65	65 - 75
	2 kg		1		180 - 190		360 W, 20 + 180 W, 65 - 75	85 - 95

Meat		Cookware	Level	Type of heating	Temp. °C grill	Combi-nation button	Microwave, W Duration, min.	Total duration min.
Sirloin of beef	1 kg	open	1		210 - 230	–	–	80
	1.5 kg		1		200 - 220	–	–	100
	2 kg		1		190 - 210	–	–	120
Roast beef, medium-rare*	1 kg	open	1		200 - 210		180 W, 20 + 90 W, 10 - 15	30 - 35
Steaks, cooked through		Wire grill	5		Setting ●●●	–	–	22 - 25
Steaks, medium-rare		Wire grill	5		Setting ●●●	–	–	18 - 20
Pork without rind (e.g. neck)	1 kg	open	1		190 - 200		90 W, 65 - 75	65 - 75
	1.5 kg		1		180 - 190		180 W, 35 + 90 W, 60 - 70	95 - 105
	2 kg		1		170 - 180		180 W, 40 + 90 W, 65 - 75	105 - 115
Pork with rind** (e.g. shoulder, leg)	1 kg	open	1		190 - 210	–	–	110 - 120
	1.5 kg		1		180 - 200	–	–	140 - 150
	2 kg		1		170 - 190	–	–	160 - 170
Smoked pork with bone	1 kg	open	2	–	–	–	360 W, 35 - 45	35 - 45
Meat loaf	750 g	open	1		Setting •		600 W, 20 - 30	20 - 30
Sausage	approx. 750 g	Wire grill and universal pan	4		Setting ●●●	–	–	12 - 17
Roast veal	1 kg	open	1		170 - 180		180 W, 25 + 90 W, 25 - 35	50 - 60
	2 kg		1		160 - 170		180 W, 45 + 90 W, 35 - 45	80 - 90
Leg of lamb without bone	1.5 kg	open	1		190 - 200		180 W, 10 + 90 W, 40 - 50	50 - 60

* Turn roast beef after half the cooking time. After cooking, wrap the roast beef in aluminum foil and leave in the oven to rest for 10 minutes.

** Cut the pork rind and place the pork in the dish, if the pork is to be turned, first place the pork with the rind side down.

Poultry

The table applies to insertion into the cold oven.

Frozen poultry must be completely defrosted.

When grilling directly on the wire grill, insert the universal pan on level 2.

Pierce the skin of duck or goose under the wings to enable the fat to run off.

Turn whole poultry after two thirds of the grilling time.

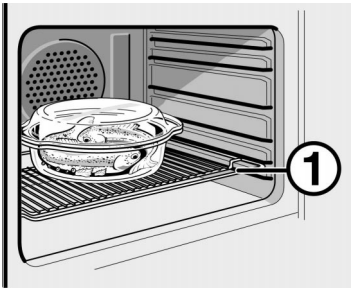
Poultry will become particularly crispy and brown if you coat it with butter, salty water, dripping fat or orange juice at the end of the roasting time.

Having made the desired settings, always press the start button.

Poultry			Level	Type of heating	Temp. °C grill	Combi-nation button	Microwave, W Duration, min.	Total duration min.
2 chicken halves	400 g each	Wire grill and universal pan	3		Setting •		360 W, 20 - 30	20 - 30
Chicken pieces	500 g	Wire grill and universal pan	3		Setting ••		360 W, 15 - 20	15 - 20
1 whole chicken	1 kg	open	2		230 - 240		360 W, 25 - 35	25 - 30
2 whole chickens	1 kg each		2		230 - 240		360 W, 30 - 40	35 - 40
Duck	1.7 kg	open	1		220 - 230		180 W, 15 + 90 W, 35 - 45	50 - 60
Goose	3 kg	Wire grill and universal pan	1		200 - 210		180 W, 20 + 90 W, 50 - 60	70 - 80

Fish

The table applies to insertion into the cold oven.



Having made the desired settings, always press the start button.

Fish			Level	Type of heating	Temperature °C, grill	Combination button	Microwave, W Duration, min.	Total duration min.
Grilled fish	300 g each 1 kg	Wire grill and universal pan	3 2	 	Setting ••• Setting ••	 	180 W, 12 - 15 360 W, 25 - 30	12 - 15 25 - 30
Trout, au bleu	300 g	closed	1	–	–	–	600 W, 6 - 8	6 - 8
Fish, frozen	400 g	closed	2	–	–	–	600 W, 12 - 15	12-15
Sliced fish (e.g. cutlets)		Wire grill and universal pan	4 3		Setting ••		180 W, 15 - 20	15 - 20

Advice on roasting and grilling

The table does not contain specifications for the weight of the roast	Select the next lowest weight from the instructions and extend the time.
How can you tell when the roast is ready.	Use a meat thermometer (available from specialist stores) or implement a “spoon test”. Press a spoon onto the roast. If it feels firm, it is ready. If it can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the insertion level and temperature.
The roast looks good, but the sauce is burnt.	Next time, use a smaller roasting dish and add more liquid.
The roast looks good, but the sauce is too light and watery.	Next time, use a larger roasting dish and add less liquid.
Steam rises from the roast when the stock is added.	Use the grilling with circulating air setting rather than top and bottom heating. This ensures that the meat juices are not heated so intensely and consequently produce less steam.
The microwave setting was switched on. The roast is not cooked through.	Carve the roast, prepare the sauce in the roasting pan, place the meat slices into the sauce and finish off the cooking using the microwave setting only. Next time, use the microwave function from the start of the cooking process. Use a meat thermometer and leave the finished roast to stand in the oven for a further 10 minutes.

Cakes and pastries

Baking tins

It is best to use dark baking tins.

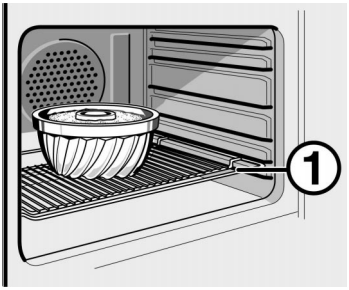
When using the microwave, it is best to use dark baking tins made out of metal. With baking tins made out of glass, porcelain or plastic (heat resistant to 250 °C), the baking times will be reduced and the cake will not be browned as well.

You may combine all types of heating with the rapid microwave setting.
Combined operation is not suitable for baking on two oven shelves.

Always place the cake tin in the middle of the wire grill.

Tables

The values in the tables apply when the food to be cooked is put into a cold oven. This reduces the consumption of energy. If however you need to preheat the oven, shorten the baking times by 5 to 10 minutes.



The temperature and baking time depend on the consistency and quantity of cake mixture. This is why “ranges” are given in the tables. Start by setting the lower value and, if necessary, increase the temperature next time.
A lower temperature will provide a more even browning of the cake.

Additional information can be found in the “Advice on baking” section following the tables.

Having made the desired settings, always press the start button.

Cakes in tins	Cookware	Level	Type of heating	Temperature °C	Combination button	Microwave, W duration, min.	Total duration min.
Sponge cake, simple, sponge cake, fine (e.g. Madeira cake)*	Bowl/Vienna ring/bread loaf mould	1 2	 	150 - 170 140 - 160	– –	– –	50 - 65 60 - 70
Cake base made from short pastry	Springform	2		160 - 180	–	–	25 - 35
Cake base made from sponge mixture	Fruit cake base	2		150 - 170	–	–	25 - 35
Swiss roll (water-based sponge)	Springform	2		170 - 190	–	–	25 - 35
Nut cakes	Springform	2		170 - 180		90 W, 25 - 35	25 - 35
Fruit or cheese cake, short pastry*	Dark springform	1		170 - 190		360 W, 35 - 45	35 - 45
Fruit cake, fine sponge mixture	Springform/ bowl mould	2 1	 	160 - 180 160 - 180	 	90 W, 30 - 40 90 W, 30 - 40	30 - 40 30 - 40
Savoury pies* (e.g. quiche/onion pie)	Springform or quiche tin	1		170 - 180		180 W, 30 - 40	30 - 40

* Allow cakes to cool in the appliance for approx. 20 minutes.

Cakes on the tray		Level	Type of heating	Temperature °C	Baking time in minutes
With dry topping (sponge mixture)	1 tray 2 trays	2 1 + 4	 	150 - 170 140 - 160	30 - 40 40 - 50
With juicy topping* e.g. yeast pastry with apple crumble	1 tray 2 trays	2 1 + 4	 	160 - 170 150 - 170	45 - 55 50 - 60
Swiss roll (preheat)	1 tray	1		190 - 210	15 - 20
Plaited loaf with 500 g flour	1 tray	1		190 - 210	30 - 40
Stollen with 500 g flour	1 tray	2		170 - 190	60 - 70

Cakes on the tray		Level	Type of heating	Temperature °C	Baking time in minutes
Pizza	1 tray	1		170 - 190	30 - 40
Yeast-risen bread from 1000 g dough** (preheat)	1 tray	2		170 - 190	50 - 70

* Use the universal pan for very juicy fruit cakes.

** Never pour water directly into the hot oven.

Biscuits		Level	Type of heating	Temperature °C	Duration, in minutes
Biscuits	1 tray	3		170 - 190	10 - 25
	2 trays	1 + 4		140 - 160	20 - 30
Viennese whirls	1 tray	2		160 - 180	25 - 35
	1 tray	2		140 - 150	25 - 35
	2 trays	1 + 4		130 - 150	35 - 50
Meringue	1 tray	2		80 - 90	120 - 150
Cream puffs	1 tray	2		170 - 190	35 - 45
Macaroons	1 tray	2		120 - 140	30 - 40
	2 trays	2 + 4		100 - 120	35 - 45
Puff pastry	1 tray	1		170 - 190	25 - 35
	2 trays	1 + 4		150 - 170	35 - 45
Bread rolls (e.g. rye rolls)	1 tray	2		200 - 220	25 - 30

Note: An additional aluminium baking tray can be obtained as a special accessory from a specialist store.

Soufflées, gratins, toast

The table applies to insertion into the cold oven.

Place the soufflé in a microwave-safe dish on the wire grill.

Having made the desired settings, always press the start button.

Meal	Cookware	Level	Type of heating	Temperature °C, grill	Combination button	Microwave, W Duration, min.	Total duration min.
Sweet soufflées (e.g. quark soufflé with fruit)	Soufflé dish	2		180 - 190		180 W, 25 - 30	25 - 30
Savoury soufflées made from cooked ingredients (e.g. macaroni cheese)	Soufflé dish	1		Setting •		360 W, 20 - 30	20 - 30
Savoury soufflées made from raw ingredients* (e.g. potato gratin)	Soufflé dish	1		170 - 180		600 W, 30 - 40	30 - 40
Strudel, sweet	Soufflé dish	1		190 - 200		360 W, 20 - 30	20 - 30
Browning toast 9 slices	Wire grill	5		Setting •••	–	–	5 - 6
Toast with topping 9 slices	Wire grill	4		Setting •••	–	–	5 - 8

* 1 kg of raw potatoes

Frozen foods

Please observe the instructions on the package.

The table applies to insertion into the cold oven.

Remove frozen meals from their aluminium packaging and place them in a microwave-safe dish, e.g. soup bowl, soufflé dish made out of glass or ceramic.

Having made the desired settings, always press the start button.

Meal		Level	Type of heating	Temperature °C	Combination button	Microwave, W Duration, min.	Total duration min.
Strudel with fruit filling	Baking tray	1		190 - 200		180 W, 15 - 20	15 - 20
French fries	Baking tray	3		220 - 230	–	–	20 - 25
Pizza	Wire grill with baking paper	1		180 - 190		180 W, 15 - 20	15 - 20
Pizza baguette	Wire grill with baking paper	2		180 - 190		90 W, 15 - 20	15 - 20

Advice on baking

You wish to bake using your own recipe.

Orientate your baking to similar items from the baking tables.

This way you can see if the sponge cake is baked through.

Approximately 10 minutes before the end of the baking time specified in the cooking instructions, pierce the highest part of the cake using a wooden skewer. The cake is ready if no mixture sticks to the skewer.

The cake falls apart.

Next time, use less liquid or decrease the oven temperature by 10 degrees. Follow the stirring times in the cooking instructions.

The cake has risen high in the middle but not on the edge.	Do not grease the edge of the spring form. After baking, carefully loosen the cake using a knife.
The cake is too dark on the top.	Insert it on a lower level, select a lower temperature and bake the cake for a little longer.
The cake is too dark on the bottom.	Insert it on a higher level and select a lower temperature next time.
The cake is too dry.	Use a skewer to pierce small holes in the baked cake. Then trickle the fruit juice or liqueur over the cake. Next time, select a temperature 10 degrees higher and shorten the baking times.
The bread or cake (e.g. cheesecake) looks good, but is soggy inside (runny and uncooked).	Next time, use a little less liquid and bake for a little longer but at a lower temperature. When preparing cakes with soft toppings, bake the cake base first, then sprinkle almonds or breadcrumbs onto it and finally add the topping. Please follow the cooking instructions and baking times.
The biscuits or cake will not come off the baking tray.	Place the tray back into the oven again for a short period. Now loosen the biscuits immediately. Next time line the baking tray with non-stick baking paper.
The cake will not come out when tipped upside down.	Once baked, allow the cake to cool for 5 to 10 minutes, as it will then be easier to remove from the tin. If it still cannot be removed, carefully loosen the edge using a knife. Turn the cake upside down again and cover the tin several times with a cold, damp cloth. Next time, grease the tin more intensely and sprinkle some breadcrumbs into the tin.
You have measured the oven temperature using your own thermometer and find that the values deviate.	The oven temperature is measured by the manufacturer by means of a test shelf placed in the middle of the oven. The measured value depends very much on the bakeware and accessories being used, meaning that any measurements carried out by yourself will produce different results.
The fruit cake is too light on the bottom. The fruit juice flows over.	Use the deeper universal pan next time.

You have baked on two levels. The pastry on the upper tray is darker than that on the lower tray.

Select a slightly lower temperature so that the pastry bakes more evenly.
Pastries which have been inserted at the same time might not necessarily be ready at the same time. Allow the one underneath to bake for an additional 5 - 10 minutes or insert earlier.

Memory

You can use the memory function to store the microwave settings and cooking times for two meals; you can call these up at any time.

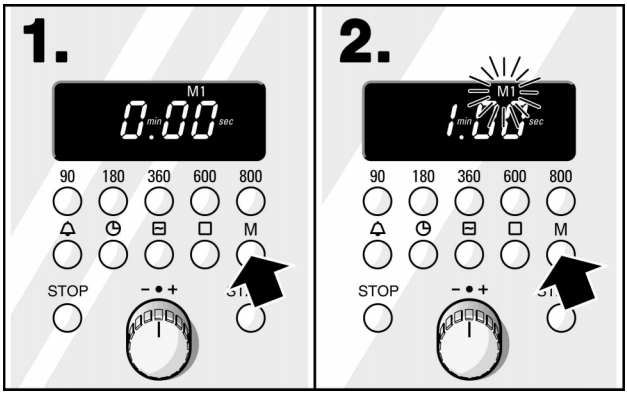
M1 = Memory setting 1
M2 = Memory setting 2

Programming a meal

Only the microwave on its own is suitable for using the memory function.

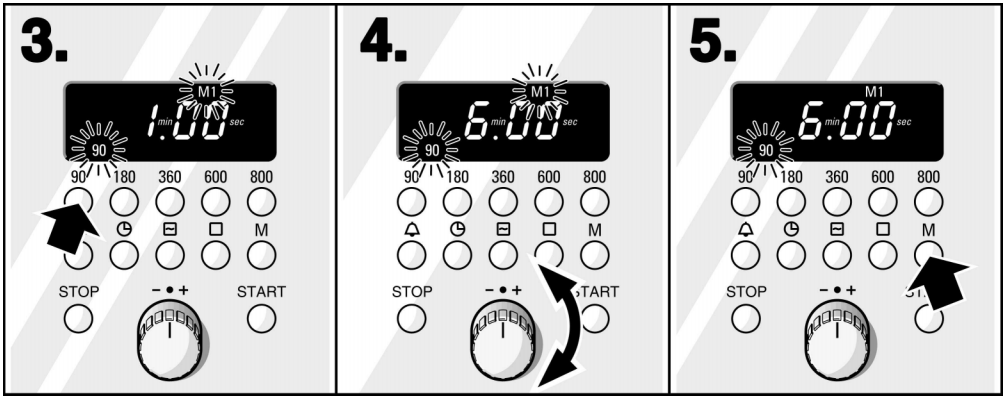
Example:

To defrost 125 g butter: 90 W for 6 minutes at memory setting M1.



1. Press the memo button briefly. M1 appears.
If you press the button again, M2 will appear in the display.

2. Press and hold the memo button until M1 flashes in the display.



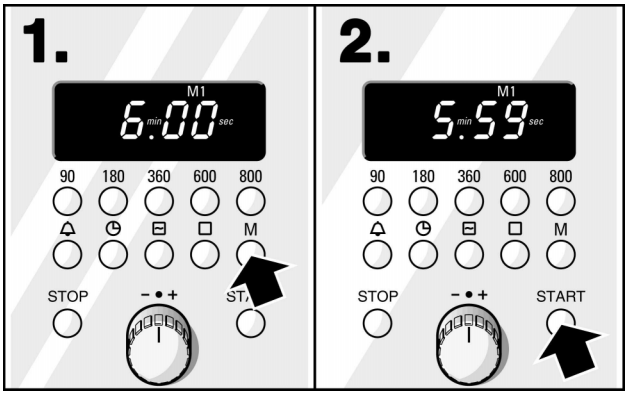
3. Press the 90 W button.

4. Set to 6 minutes using the rotary knob.

5. Save the setting using the memo button.

Press the Stop button when you have finished setting.

Start memory



1. Press the memo button briefly.
M1 appears. If you press the button briefly for a second time, M2 appears.

2. Press the start button.
The programmed memory function starts.

An acoustic signal sounds **when the time expires**.
0.00 appears in the display. Press the stop button.

Changing

The memo settings cannot be changed. If you wish to program another memo setting, assign new settings to memory slot M1 and/or M2.

Cancel

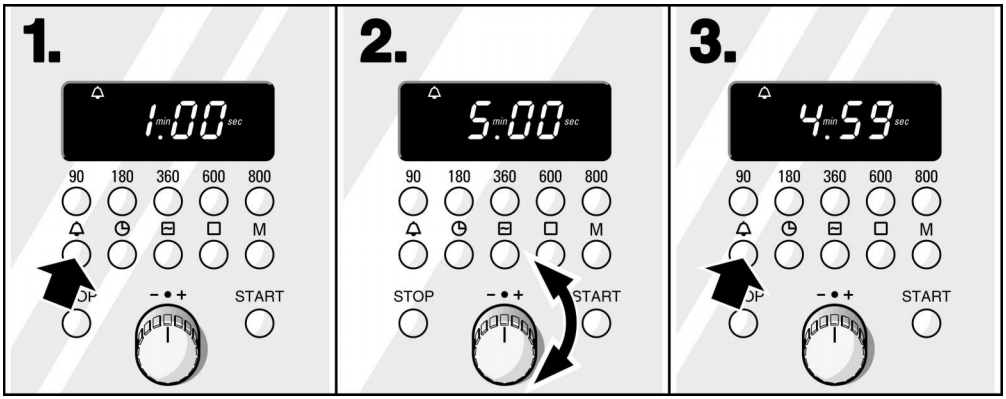
If you reprogram, the previous settings will automatically be overwritten.

The alarm

The alarm also features a special acoustic signal. This sounds when the alarm time or, for example, the set duration, has expired.

You may simultaneously defrost bread rolls in the microwave and set the alarm for the eggs. The microwave time counts down in the display.

Setting procedure



1. Press the timer button 🔔.

2. Use the knob to set the desired alarm time.

3. Press the timer button 🔔. The timer starts.

If no duration has been set, the alarm time counts down in the display.

If a duration has been set, the alarm time runs in the background. The alarm symbol appears in the display.

An acoustic signal sounds and the alarm symbol flashes **when the time expires**. Switch off the acoustic signal using the 🔔 button.

Notes

- ❑ You can set the hours, minutes and seconds.
- ❑ Turning the knob quickly allows you to adjust in larger steps.
- ❑ The alarm time is not interrupted by opening the oven door.
- ❑ You may set a time of up to 23 hours and 59 minutes.

Correcting

The alarm time is visible in the display:
Press the timer button 🔔. Change the time using the rotary knob. Press the timer button 🔔 again.
The alarm time is counting down in the background:

The alarm time is counting down in the background:
Press the timer button 🔔. The time appears. Quickly change the time as described above.

Cancel

Press the timer button 🔔 twice in quick succession.
The alarm time is running in the background:
Press the timer button 🔔.
The alarm time appears in the display.
Immediately afterwards, press the timer button 🔔 twice.

Care and cleaning

Do not under any circumstances use a highpressure or steam cleaner.

Appliance exterior

Just wipe the appliance with a damp cloth. For stubborn soil add a few drops of washing-up liquid to the water. Dry with a dry cloth.

Never use strong or abrasive cleaning agents, as these can leave the surfaces looking dull. In the event that such cleaning agents are spilled onto the appliance, wash the surface immediately with water.

Accessories

It is best to soak the accessories in household detergent immediately after use. Any left-over dirt can then be easily removed using a brush or cleaning sponge.

Oven

Observe the following in order to ensure the long-lasting attractiveness of your oven:

Never use hard scouring pads or coarse cleaning sponges. Oven cleaning agents must only be used on the enamelled surfaces of the oven.

For very juicy fruit flans, take care not to overload the baking tray. It is best to use the deeper universal pan. Fruit juice which drips from the baking tray cannot be removed even with oven cleaner.

The grill heating element is permanently installed. It cannot be removed.

For cleaning

You can switch on the oven light by setting the function selector to .

Cleaning the catalytic enamel

The rear wall and ceiling of the oven are coated with a catalytic enamel. These surfaces clean themselves whilst the oven is in operation. You may find, however, that the appliance must be used several times before heavy soil can be removed. Any loose soil, etc. can be easily removed by means of a soft brush or dry cloth.

Never use oven cleaner!

A slight discoloration of the enamel will not influence automatic self-cleaning.

Cleaning the other enamel surfaces

A slightly dirty oven floor or side walls can be wiped clean using hot soapy water or diluted vinegar solution.

If the oven floor and side walls are very dirty, it is best to use an oven-cleaning agent to clean them.

- ❑ Oven cleaners must only be used in a cold oven.
- ❑ Apply the cleaning agent and allow it to take effect.
  Caution: Spray only onto the oven floor and side walls.
  For particularly stubborn dirt, it is possible to heat up the oven to 50 °C for a maximum of 2 minutes, but no longer, otherwise the enamel could be stained.
- ❑ Rinse out the oven thoroughly.

Notes

The oven is enamelled. Enamel must be burned in at very high temperatures, which can cause slight discoloration.

The thin edges of baking trays cannot be completely coated with enamel, and may therefore be rough. Protection against corrosion is guaranteed.

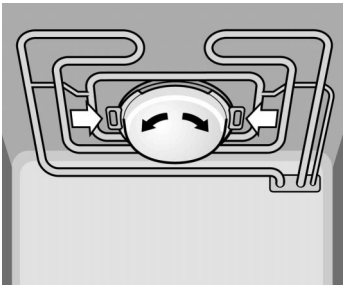
Cleaning the door seal surfaces

Always keep the surfaces of the door seal clean so that the door closes properly.

Cleaning the door seal

The seal can be removed and washed in hot soapy water (not in a dishwasher).

Cleaning the glass cover on the oven ceiling



Unscrew the glass cover from the detent (see picture, white arrow) and remove.

For slight dirt:
Wipe the glass cover with hot soapy water.

For intense dirt:
Clean the glass cover in the same manner as the enamel surfaces within the oven.

When reinserting the cover, screw in until it engages properly.

Troubleshooting?

In the event of appliance malfunction, it is often the case that this is due to a minor fault only. Please read the following information before calling the after-sales service:

Problem	Possible cause	Comments/Remedy
The appliance does not work.	Fuse defective	Inspect the fuse box and check that the cooker fuse is in working order.
	Plug not inserted	Plug in the appliance.
	Power failure	Check whether the kitchen light switches on.
The clock display flashes.	Power failure	Reset the time.
The microwave does not switch on.	Door is not closed properly.	Check whether left-over food or a foreign object is trapped in the door. Make sure that the seal surfaces are clean. Check whether the door seal is twisted.
	The microwave was not started.	Press the start button.

Problem	Possible cause	Comments/Remedy
The food takes longer than usual to heat up.	The selected microwave power was too low.	Select a higher power setting.
	A greater amount than usual was placed in the appliance.	Twice the amount – almost twice the time
	The food was colder than usual.	Stir or turn the food in between times.
The microwave does not switch off.		Switch off the fuse in the fuse box. Call the After-sales Service.
The error message “Er3” appears in the clock display.	The electronics have overheated.	The cooling fan operates. Once the appliance has cooled, “Er3” extinguishes and the oven continues to heat up.
The fan continues to operate. The antenna behind the glass cover rotates and the oven light illuminates, even though the microwave is switched off.		This is not a malfunction. Refer to the note in the “Oven and accessories” section.

Repairs should only be carried out by a fully trained authorized engineer otherwise there could be risk of serious injury to the user.